

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	DECK 4 GALLEY - PORT HOT GALLEY	20	2	No
POACHED EGGS WERE HELD IN A PAN ON AN ICE BATH AT INTERNAL TEMPERATURES RANGING FROM 45-55 °F. THE ICE ONLY CONTACTED THE BOTTOM SURFACE OF THE PAN. We ensure that poached eggs are fully immersed in ice.				
2	DECK 4 GALLEY - PORT HOT GALLEY	20	2	No
CONTAINERS OF CRUMBLED CHEESE, HAM, AND SMOKED SALMON WERE STORED IN AN ICE BATH AT THE OMELET STATION WITH PRODUCT TEMPERATURES FROM 50-57 °F. ADDITIONALLY, AN OPENED QUART CONTAINER OF PASTEURIZED LIQUID EGG PRODUCT WAS STORED ON THE ICE BATH WITH A PRODUCT TEMPERATURE OF 80 °F. IN EACH CASE THE FOOD CONTAINERS HAD ONLY THE BOTTOM SURFACE IN CONTACT WITH THE ICE AND ALL WERE SAID TO BE ON THE PREPARATION LINE FOR 2 HOURS. Although the food is immersed in ice we use time as Public Health control for food on the galley service line, during service. Logs and a written procedure are maintained for inspection.				
3	DECK 4 GALLEY - POT WASH	34	1	No
THERE WAS A CONTINUOUS WATER LEAK FROM THE PIPE BELOW THE SANITIZING SINK. Corrected.				
4	FOOD SERVICE GENERAL	34	1	No
HANDWASH STATIONS IN VARIOUS GALLEY AND PANTRY AREAS THROUGHOUT THE SHIP WERE POSTED OUT OF ORDER, DUE TO FAILING SENSOR COMPONENTS. IN SOME AREAS THERE WAS NO WORKING HANDWASH WHERE ONLY TWO WERE LOCATED FOR WORKERS, AND IN THE DECK 4 GALLEY THE 3 SINK BASIN HANDWASH STATION DID NOT FUNCTION. STAFF HAVE ORDERED THE SENSORS AND ARE INSTALLING THEM AS THEY ARRIVE. The spare parts to correct this issue are presently in transit, all units will be correct as soon as the parts are received.				
5	DECK 4 GALLEY - PORT HOT LINE	34	1	No
WATER WAS DRIPPING FROM THE BAIN MARIE IN TECHNICAL COMPARTMENT G0407/04-52 ONTO THE DECK OUTSIDE OF THE DECK SINK BELOW. THE DRAIN PIPE WAS REMOVED FROM THE DRAIN AND SET INSIDE THE COMPARTMENT. THIS SAME CONDITION WAS OBSERVED IN DECK 5 GALLEY BAIN MARIE COMPARTMENTS G0507/04-37 AND 39. Corrected				
6	DECK 4 GALLEY - PASTRY	34	1	No
THE DRAIN FROM THE EVAPORATIVE CONDENSER IN THE WALK-IN FREEZER WAS FROZEN AND DETACHED FROM THE BULKHEAD. HEAVY ICE ACCUMULATION WAS PRESENT AT THE POINT WHERE IT PENETRATED THE BULKHEAD BEHIND. The cover plate that was broken loose has been welded back in place.				
7	DECK 4 GALLEY - PASTRY	21	1	No
THE SMALL FLOOR MIXER AT THE WALK-IN REFRIGERATOR WAS POSTED OUT OF ORDER. PARTS ARE BEING ORDERED, BUT THIS EQUIPMENT WAS IN DISREPAIR FOR A PERIOD OF 4 MONTHS. This unit has been relocate to allow access to service, Hobart service personal will be on board March 6 2004 to review and repair this unit				
8	DECK 4 GALLEY - PORT DISHWASH	21	1	No
THE EXTERIOR EDGE OF SEVERAL OF THE LARGE SERVING TRAYS HAD PEELING, CRACKED, AND BROKEN MATERIAL, MAKING THEM DIFFICULT TO CLEAN. NEW TRAYS HAVE BEEN ORDERED. New trays were in use at the time of inspection, but the quality is poor, so we have addressed this with our shoreside-purchasing department to ensure that better quality trays are sourced for the fleet.				
9	DECK 4 GALLEY - SOUP STATION	19	2	No
ONE WORKER WAS OBSERVED SETTING A FOOD BIN ON THE DECK AND DRAINING STOCK FROM A LARGE SOUP KETTLE INTO IT. HE THEN SET A STAINLESS STEEL BUCKET ON THE DECK BELOW THE NEXT SOUP KETTLE AND DRAINED STOCK INTO THE BUCKET AND TRANSFERRED IT TO ANOTHER CONTAINER ON THE COUNTER. The construction of the equipment is such that there is no place to put a pallet under the drainage faucet of tilting pans and soup kettles. However, where possible the equipment will be tilted to drain the contents, so that the faucet is not used and a pallet can be placed under.				
10	DECK 5 GALLEY - DISHWASH	21	1	No
THE EXTERIOR EDGE OF SEVERAL OF THE LARGE SERVING TRAYS HAD PEELING, CRACKED, AND BROKEN MATERIAL, MAKING THEM DIFFICULT TO CLEAN. NEW TRAYS HAVE BEEN ORDERED. See item No. 8. New trays were in use at the time of inspection, but the quality is poor, so we have addressed this with our shore-side purchasing department to ensure that better quality trays are sourced for the fleet.				

11	CREW GALLEY - DISHWASH	22	0	No
DURING ACTIVE USE, THE MOUNTED FINAL RINSE THERMOMETER ON THE FLIGHT-TYPE CONVEYOR DISHWASHER REGISTERED 20 °F OUT OF CALIBRATION. The temperature gauge will be re-calibrated or replaced.				
12	WINDJAMMER BUFFET	19	2	No
BREAD, ROLLS, AND CONDIMENTS WERE NOT ADEQUATELY PROTECTED BY THE PORTABLE SNEEZE GUARDS THROUGHOUT THE BUFFET AREA. THIS WAS NOTED ON THE LAST INSPECTION. New sneeze guards were received on 02/22/04 (same day as USPH inspection) and were installed after the inspection was concluded. These new guards are still not compliant, and will be modified to ensure food is protected from all sides at self-service locations.				
13	WINDJAMMER BUFFET	20	2	No
THE GASKET ON TWO OF THE DOORS ON REFRIGERATOR R-11-16 HAD BEEN REMOVED, SO THAT THE DOOR DID NOT CLOSE TIGHTLY. THE AMBIENT TEMPERATURE IN THE REFRIGERATOR WAS 58°F. This refrigerator remains out of order pending receipt of new gaskets. PO # 24000667-SR1 Training has been re-implemented to ensure that food is never stored in a refrigerated unit, which is operating outside of the permitted temperature (41 degrees F)				
14	WINDJAMMER BUFFET	16	0	Yes
YOGURT IN REFRIGERATOR R-11-16 WAS TESTED AT 53°F. TWO CARTONS OF MILK IN THE SAME REFRIGERATOR WERE TESTED AT 54°F AND 49°F. IT WAS STATED BY THE WINDJAMMER MANAGER THAT THESE HAD BEEN PLACED IN THE REFRIGERATOR THE NIGHT BEFORE THE INSPECTION. THE ITEMS IN THIS REFRIGERATOR WERE USED AS BACK-UP FOR THE BUFFET LINE AND WERE ON TEMPERATURE CONTROL. See item No. 13. Training has been re-implemented to ensure that food is never stored in a refrigerated unit, which is operating outside of the permitted temperature (41 degrees F)				
15	WINDJAMMER GALLEY	21	1	No
A CARDBOARD CONTAINER OF PLASTIC WRAP WAS NOTED ON A PREPARATION COUNTER IN THE HOT GALLEY. A mistake by a new hire crewmember who signed on the day previous. Training has been given to remind all crew of proper procedures.				
16	WINDJAMMER GALLEY	27	0	No
THE CARDBOARD CONTAINER OF PLASTIC WRAP WAS SOILED. As above. See item No. 15. Training has been given to remind all crew of proper procedures.				
17	WINDJAMMER GALLEY	37	0	No
CONDENSATE WAS NOTED ON THE DECKHEAD ABOVE THE SANITIZE SINK IN THE POTWASH AREA. Temperatures in the sanitizing sinks will be monitored. Pot wash machine will be checked for correct operation.				
18	POTABLE WATER	06	0	No
ON 11/18-20/2003, THE ANALYZER CHART RECORDER CHARTS HAD A RANGE OF 0-50 PPM. We had run out of analyzer charts, so used the 0-50 ppm ones for only three consecutive days in November 2003, with explanations written directly on the charts to explain why. New charts were immediately put into use thereafter.				
19	POTABLE WATER	08	0	No
THE HALOGEN DEMAND TEST AND PH TEST TAKEN PRIOR TO BUNKERING WERE EITHER NOT PERFORMED OR NOT RECORDED. This was an oversight and training has since been implemented to ensure no reoccurrence of this mistake.				
20	POOLS	09	3	Yes
THE FREE CHLORINE RESIDUAL IN THE MAIN POOL WAS MEASURED AT 0.48 PPM BY THE INSPECTOR. A SECOND TEST WAS TAKEN BY THE INSPECTOR AND MEASURED 0.53 PPM. THE POOL WAS OPEN AT THE TIME OF THE INSPECTION. IT WAS STATED THAT THE TEST KIT USED TO MEASURE THE CHLORINE LEVELS IN THE POOLS ONLY TESTS FOR TOTAL CHLORINE, NOT FREE CHLORINE AS SPECIFIED IN THE VSP OPERATIONS MANUAL. THE ENGINEER'S TEST MEASURED 1.25 PPM AND 1.63 PPM. The investigation of this problem showed that this unit is capable of testing for both free and total chlorine, however we were testing for free chlorine at the time of the inspection. The investigation further showed that the reagent being used (ie DPD1 Palentest) produced a reading higher than from the same sample using the Lovibond's original reagent and the Hach test analyzer. Corrective action has been to re-calibrate all controllers using the Hach analyzer. Lovibond DPD1 reagent has been requested to ensure correct operation of this equipment.				
21	POOLS	10	0	No
CHILDREN IN DIAPERS WERE NOTED IN THE MAIN POOL. THE FACILITIES MANAGER INSTRUCTED THE PARENTS TO REMOVE THE CHILDREN FROM THE POOL. This was corrected immediately and the children were removed from the pool. Training was given to remind all pool attendants of rules				

regarding children in diapers or pull ups, or who are not toilet trained, being prohibited from using swimming pools on board.

22 **CORRECTIVE ACTION STATEMENT**

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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SERENADE OF THE SEAS - CAS - 2/22/2004.